

**Action Plan**  
**CDPHE Obesity Prevention Priority on Modifying Food Services Practices in Child Care**  
**Child and Adult Care Food Program (CACFP) Healthier Meals Initiative (HMI)**  
**Planning Period: January 1, 2013-June 30, 2014**

**Context**

A strong national and state focus exists on improving the environment in child care to prevent childhood obesity. The Colorado Child and Adult Care Food Program will soon implement higher standards for meals in participating child care facilities, which will require significant support activities for child care providers. The Child and Adult Care Food Program (CACFP) provides reimbursement for nutritious meals and snacks served to eligible children in child care centers, family day care homes, as well as to eligible adults in adult care centers. Colorado's program is funded by the U.S. Department of Agriculture and administered by the Colorado Department of Public Health and Environment.

The proposed improved meal standards for CACFP meals include the following:

- 1) Low fat (1%) or fat free milk
- 2) At least one whole grain product each day
- 3) Processed meats and meat alternatives no more than once per week
- 4) 100% fruit juice no more than twice per week

The above nutrition requirements align with the recommendations of the *Report of the Dietary Guidelines Advisory Committee on the Dietary Guidelines for Americans, 2010*. This report summarizes four major findings that emerged from the committee's review of the scientific evidence, used in developing the 2010 Dietary Guidelines for Americans. The findings regarding vegetables, whole grains, fat content of milk, solid fats, and sodium support CACFP's policy changes.

CACFP's policies to require lower fat milk, increased whole grains, and limited energy dense foods, such as processed and pre-fried meat products are also supported by the American Dietetic Association's 2008 *Nutrition Guidance for Healthy Children Ages 2 to 11 Years* and the 2007 *Expert Committee Recommendations Regarding the Prevention, Assessment and Treatment of Child and Adolescent Overweight and Obesity*. The CACFP in several states, including Delaware, New York, and Florida have also implemented policies addressing one or more of these areas.

Based on eligibility criteria, child care facilities participating in the CACFP primarily serve children of families of low socioeconomic status or families who live in or near low income areas.

The strategies in this action plan were identified with input from child care providers and early care and education partners and contribute to a broader, multi-sector effort to prevent obesity among Colorado's youngest children.

Goal(s)		Data Source(s)		
G1	By 2020, reduce the prevalence of overweight and obesity by 10% among low-income children ages 2-5 years.	WIC obesity and overweight prevalence.		
G2	By September 2016, at least 500 CACFP participants purchase and prepare healthier meals for children in their care.	Pre and post policy implementation compliance reviews by the CACFP.		
G3	By 2018, reduce barriers for providing healthy food options in participating CACFP child care centers.	July 2010 Healthier Meals Initiative survey results and post intervention surveys.		
<b>Objective A: By June 30, 2014, 85 percent of all CACFP child care centers have completed an online HMI training or in-person workshop with Cooking Matters and at least 60% of attendees demonstrate improved nutrition knowledge and menu planning skills and practices.</b>		<b>Lead: CACFP staff</b>		
<b>Target Population:</b> CACFP child care center staff				
<b>Criteria for Success:</b> <ul style="list-style-type: none"> <li>• CACFP centers attend HMI trainings provided by CACFP staff</li> <li>• Improved nutrition knowledge and menu planning skills</li> </ul>			<b>As Indicated by:</b> <ul style="list-style-type: none"> <li>• Attendance in HMI trainings</li> <li>• Training Evaluation</li> </ul>	
Strategy	Milestones / Key Activities	Target Completion Date	Responsible Persons/Group	Monitoring Plan
Provide Healthier Meals Initiative Web training and Workshops	Offer at least eight Healthier Meals Initiative in-person workshops with Cooking Matters to participating CACFP centers.	06/15/14	CACFP in collaboration with Cooking Matters	The CACFP staff will maintain training materials, records of attendance, and training evaluation documents.

	Administer training evaluation tools with attendees of the in-person workshop.	06/15/14	CACFP Staff	The CACFP staff will maintain training materials, records of attendance, and training evaluation documents.
	Offer online Healthier Meals Initiative training modules to participating CACFP centers, which includes pre and post training assessments	06/15/14	CACFP	The CACFP staff will maintain records of attendance and pre and post knowledge assessments via an established online system.
<b>Progress Updates</b>				
12/2012	<p>The CACFP staff is currently scheduling the Healthier Meals Initiative in-person workshops for early 2013. The staff plans to administer the evaluation tools at each workshop.</p> <p>The CACFP online training modules are currently available for voluntary use by CACFP participants. The CACFP staff promote this training as an option for participants.</p> <p>Upon implementation of the Healthier Meals Initiative policies, all participating centers will be required to send at least one staff member to the in-person workshop, or complete the online modules.</p>			

**Objective B: By September 30, 2013, 100 percent of all CACFP have received the Healthier Meals Initiative meal policies and menus and recipe toolkit.**

**Lead: CACFP Staff**

**Target Population:** CACFP child care centers

**Criteria for Success:**

- Child care providers receive the CACFP Healthier Meals Initiative policy memorandum
- Child care providers have tools to plan healthy menus

**As Indicated by:**

- Dissemination of policy memorandum and menus and recipe toolkit

Strategy	Milestones/Key Activities	Target Completion Date	Responsible Persons/Group	Monitoring Plan
Develop and Disseminate Healthy Meals Initiative Recipes & Menus	Monitor and offer technical assistance to Tri-County Health Department's development of a 6 week tested cycle menu and recipes for child care centers, which comply with the CACFP Healthier Meals Initiative policies.	03/30/13	CACFP Staff	Project manager will arrange monthly consultation from CACFP to Tri-County Health Department, and document receipt of all contractor deliverables and correspondence.
	Monitor and review the evaluation report of the menu and recipe testing process, created by Tri-County Health Department.	03/30/13	CACFP Staff	Project manager will review progress reports provided by Tri-County Health Department.
	Develop Healthier Meals Initiative toolkit which will include recipes created and tested by Tri-County Health Department and information to assist child care centers with menu planning principles to meet HMI requirements.	07/30/13	CACFP Staff	Project manager will track progress by documenting communication with CACFP staff.
	Disseminate the menus and recipes toolkit to all CACFP child care centers with the CACFP HMI policy memorandum.	09/30/13	CACFP Staff	Project manager will document the dissemination of the policy memorandum and toolkit to all CACFP centers.

Progress Updates	
12/04/2012	The Tri-County Health Department submitted a draft of the cycle menus created that will be tested in January of 2013. The CACFP staff provided feedback to the menus and guidance to Tri-County Health Department regarding revisions.
12/17/2012	The CACFP staff and project manager held their first meeting to discuss development of the recipe toolkit and timeline. Moving forward these meetings will take place monthly to ensure timeliness of the deliverable.

**Objective C: By June 30, 2014, the CDPHE-Child and Adult Care Food Program has a complete Healthier Meals Initiative culinary curriculum and at least one local partner committed to offering the curriculum for child care providers.** **Lead: CACFP Staff**

**Target Population:** CACFP child care centers

<p><b>Criteria for Success:</b></p> <ul style="list-style-type: none"> <li>Completed culinary curriculum modules and instructor training.</li> <li>At least two interested local agencies or organizations are identified that may potentially implement the first culinary workshops for child care centers.</li> </ul>	<p><b>As Indicated by:</b></p> <ul style="list-style-type: none"> <li>Completed culinary curriculum for child care providers</li> <li>Completed instructor training for culinary trainers</li> <li>Completed evaluation tools</li> <li>Documentation of interested partners</li> </ul>
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	Milestones / Key Activities	Target Completion Date	Responsible Persons/Group	Monitoring Plan
Develop & Implement Culinary Workshops with Incentives	Monitor and offer technical assistance as needed for Chef Andrea Martin, LLC's progress on development of modules for the Culinary Training Program, Instructor Training Program, and provider preferred, built-in- incentives for Culinary Training Program participants.	9/30/13	CACFP Staff	Project manager will monitor progress reports provided by Chef Andrea Martin, LLC, performance requirements, and deliverables.
	Monitor and offer technical assistance to a contractor hired to identify potential local partnerships for future implementation of the developed culinary curriculum.	09/30/13	CACFP Staff	Project manager will document all communication among potential partners

	Develop local partner guidance material for the culinary curriculum.	February 28, 2014	ECOP Coordinator	ECOP coordinator will document final completion of the curriculum and partner guidance material.
	Identify at least two local partner organizations who will offer the culinary curriculum to local child care providers.	June 30, 2014	ECOP Coordinator	ECOP coordinator will document interested partners.

**Progress Updates**

10/22/12	The CACFP held a kickoff meeting with Chef Andrea Martin and other CDPHE stakeholders to discuss project deliverables and timeline.
11/27/12-11/30/12	Chef Andrea Martin visited participating CACFP centers across the state to research characteristics of food service in child care and what food service equipment is currently in use. This research will help guide Chef Andrea in developing the culinary modules and instructor training program.
12/20/12	Chef Andrea Martin presented findings to CDPHE from her visit to the child care centers.

<b>Objective D: By September 30, 2013, the CDPHE-Child and Adult Care Food Program has a complete food literacy curriculum and Healthier Meals Initiative materials for parents of children and teachers, ready for use by interested and capable child care providers in Objective C.</b>			<b>Lead: CACFP staff</b>	
<b>Target Population:</b> CACFP teachers and parents of children in child care				
<b>Criteria for Success:</b>			<b>As Measured by:</b>	
<ul style="list-style-type: none"> <li>Completed food literacy curriculum and Healthier Meals Initiative materials ready for dissemination.</li> </ul>			<ul style="list-style-type: none"> <li>Completed food literacy curriculum and healthier meals initiative materials provided by Chef Andrea Martin LLC</li> </ul>	
<b>Strategy</b>	<b>Milestones / Key Activities</b>	<b>Target Completion Date</b>	<b>Responsible Persons/Group</b>	<b>Monitoring Plan</b>
Develop Food Literacy Curriculum and Healthier Meals Initiative Materials	Monitor and offer technical assistance to Chef Andrea Martin, LLC as needed for the development of the supplementary educational programming materials for administrators, teachers, and parents to support the nutrition concepts of the Culinary Training Program.	09/30/13	CACFP Staff	Project manager will monitor progress reports provided by Chef Andrea Martin, LLC, performance requirements, and deliverables.

	Refer to activities of Objective C regarding preparing local partner guidance material and identifying local partners to offer curriculum. This curriculum is part of the culinary curriculum described in Objective C.			
<b>Progress Updates</b>				
02/2013	Chef Andrea will develop the supplementary educational programming materials for administrators, teachers, and parents to support the nutrition concepts of the culinary training program, as the modules of the culinary training program are developed.			
<b>Objective E: By June 30, 2014, the Child and Adult Care Food Program have completed research regarding health inspection, food access, buying power, and equipment barriers in child care and possible solutions.</b>				<b>Lead: CACFP staff</b>
<b>Target Population:</b> CACFP staff				
<b>Criteria for Success:</b>			<b>As Measured by:</b>	
<ul style="list-style-type: none"> <li>Completion of barriers and solutions reports related to food service equipment, health inspections, and food access/buying power.</li> </ul>			<ul style="list-style-type: none"> <li>Completed reports.</li> </ul>	
<b>Strategy</b>	<b>Milestones / Key Activities</b>	<b>Target Completion Date</b>	<b>Responsible Persons/Group</b>	<b>Monitoring Plan</b>
Conduct Statewide Assessment of Food Service Equipment in Child Care, Health Inspection Barriers, and Food	Collaborate with EPE to conduct an assessment of child care facilities' current food service equipment and identify equipment gaps in comparison to minimum equipment standards to support healthy meals, developed by Chef Andrea Martin, LLC.	08/31/13	EPE and CACFP staff	Project manager will monitor and document EPE deliverables.
	Hire and monitor an external contractor complete the following: <ol style="list-style-type: none"> <li>Conduct an assessment to determine regional challenges and community based solutions to food access and buying power issues from the child care provider's perspective.</li> <li>Conduct a scan of emerging or existing regional food systems efforts to improve access to foods and purchasing methods that may potentially include and benefit the child care community.</li> </ol>	09/30/13	CACFP staff	Project manager will monitor and document contractor deliverables.

Access/Buying Power Challenges	Monitor the deliverables of Tri-County's Health Department's work to identify ways child care providers can serve healthy meals that meet sanitation requirements.	9/30/13	CACFP Staff	Project manager will monitor and document contractor deliverables.
	Based upon information learned from Tri County Health Department's work, develop a brief interview tool to use with a sample of local health inspection agencies to identify inconsistencies statewide among them in their guidance to child care providers regarding methods of achieving healthy and safe meal service.	1/31/14	CACFP Staff	Project manager will document progress and communication with CACFP staff.
	Administer the interviews with local health inspection agencies of child care facilities.	6/30/2014	CACFP Staff	Project manager will document progress and communication with CACFP staff.
<b>Progress Updates</b>				
11/2012	The CACFP staff has been collaborating with CDPHE and Tri-County Health Department's food safety experts to identify alternative food service practices in child care that allow the service of healthy foods while meeting sanitation requirements.			
12/2012	The project manager is developing the Statement of Work to hire an external contractor to determine regional food access and buying power challenges child care providers experience and community based solutions to these challenges.			
12/2012	EPE and the CACFP have finalized the Statement of Work for the assessment of child care facilities' current food service equipment gaps in comparison to minimum equipment standards to support healthy meals.			

**Objective F: By June 30, 2014 potential funders and other relevant stakeholders have received a report of minimum standards for equipment to serve healthy meals, and the current equipment needs of child care providers in Colorado.**

**Lead: CACFP Staff**

**Target Population:** Potential funders, the Division of Child Care licensing rules committee, and other relevant stakeholders as determined by the CACFP

**Criteria for Success:**

- Dissemination of CDPHE's child care food service equipment assessment and recommendations to pertinent stakeholders.

**As Measured by:**

- Funding support for the minimum equipment needed to serve healthier meals in child care centers

Strategy	Milestones / Key Activities	Target Completion Date	Responsible Persons/Group	Monitoring Plan
Provide recommendations for solutions to child care food service barriers	Based on survey results of EPE's child care food service equipment assessment, the CACFP staff will develop recommendations for early childhood partners regarding suggested equipment necessary for healthier meals served in child care centers.	3/31/14	CACFP Staff	Documentation of communication between project manager, EPE staff, and CACFP staff.
	Disseminate the food service equipment assessment results and recommendations to relevant stakeholders.	6/30/2014	CACFP Staff	Documentation of communication between project manager, EPE staff, and CACFP staff.

**Progress Updates**


**Objective G: By June 30, 2014, local health inspection agencies have received recommendations for practices to ensure the preparation of healthy food is allowed in child care while meeting sanitation requirements.**

**Lead: CACFP Staff**

**Target Population: Local Health Inspection Agencies**

**Criteria for Success:**

- Completion of recommendations.
- Dissemination of recommendations for healthy and safe meals among local health agencies that inspect child care facilities.
- CDPHE Environmental Health Division inspection guidance for child care providers reflects recommendations for local health inspectors to use that ensure safe and healthy meals in child care.

**As Measured by:**

- Emergency rule changes
- Developed recommendations
- Dissemination of recommendations to Local Public Health Agencies

Strategy	Milestones / Key Activities	Target Completion Date	Responsible Persons/Group	Monitoring Plan
Provide recommendations for solutions to child care food service barriers	Develop recommendations for local health inspection agencies to eliminate barriers to preparing healthy meals safely based upon the health inspection barriers assessment and successes from the collaborative effort with Tri-County Health Department and CDPHE's Environmental Health Staff.	06/30/14	CACFP staff	Documentation of progress as CACFP staff to work with Tri-County Health Department Inspectors and CDPHE Environmental Health Division.
	In collaboration with CDPHE Environmental Health Division, disseminate recommendations for local health inspection agencies to eliminate barriers to preparing healthy meals safely.	06/30/14	CACFP Staff	Documentation of dissemination of recommendations.

**Progress Updates**


**Objective H: By June 30, 2014, regional food systems advocates and other relevant stakeholders have received recommendations for food access and increased buying power solutions for child care providers.**

**Lead: CACFP Staff**

**Target Population:** Regional food systems advocates and other relevant stakeholders

**Criteria for Success:**

- Dissemination of child care food access and buying power assessment

**As Measured by:**

- Dissemination of report

Strategy	Milestones / Key Activities	Target Completion Date	Responsible Persons/Group	Monitoring Plan
Provide recommendations for solutions to child care food service barriers	Using information from the food access and buying power assessment and recommendations, prepare the report for dissemination.	06/30/14	CACFP Staff	Documentation of progress and communication between the project coordinator and CACFP staff.
	Identify relevant stakeholders for dissemination of the food access and buying power recommendations.	06/30/14	CACFP Staff	Documentation of stakeholders.
	Disseminate recommendations to local partners.	06/30/14	CACFP Staff	Documentation of report dissemination.

**Progress Updates**


**Objective I: By September 30, 2013 60% of HCCC Nurse Consultants and CDHS Licensing Specialists who receive the CACFP HMI training have improved knowledge of accurate and consistent messaging regarding the Healthier Meals Initiative nutrition concepts. Lead: CACFP Staff**

**Target Population:** Healthy Child Care Colorado Nurses and Division of Child Care Specialists

**Criteria for Success:**

- Nurse consultants and licensing specialists attend training
- Training attendees demonstrate improved knowledge of accurate and consistent nutrition messaging.

**As Measured by:**

- Training Attendance Records
- Pre and post training assessments

Strategy	Milestones / Key Activities	Target Completion Date	Responsible Persons/Group	Monitoring Plan
Develop and deliver Healthier Meals Initiative trainings for partners	Provide training for Division of Child Care licensing specialists and Healthy Child Care Colorado child care health consultants regarding the nutrition concepts of the CACFP Healthier Meals Initiative.	09/30/13	CACFP Staff	The CACFP staff will maintain training materials, records of attendance, and pre and post training knowledge assessments.
	Administer pre and post knowledge assessments for Division of Child Care licensing specialists and Healthy Child Care Colorado child care health consultants regarding the CACFP Healthier Meals Initiative.	09/30/13	CACFP Staff	The CACFP staff will maintain training materials, records of attendance, and pre and post training knowledge assessments.

**Progress Updates**

01/2013	The CACFP staff will soon begin scheduling trainings for the Healthy Child care Colorado Nurses and Division of Child care Specialists.

**Evaluation Planning** *(If there is ongoing evaluation for any of your strategies, use this section to map out activities for evaluation planning or data analysis. If not, leave this section blank. Evaluation planning will be addressed during future Obesity Integration Project activities.)*

<b>Key Activities</b> <i>(Note: The activities below are fairly standard from project to project; however, they may be modified if appropriate. For example, if EPE recommends an external contractor after the engagement meeting, you may add activities related to the contracting process.)</i>		<b>Target End Date</b>	<b>Responsible Persons/Group</b>
EP1	With consultation from CACFP and Chef Andrea, develop the evaluation plan and related evaluation tools on a quarterly basis throughout the grant period as modules of the curriculum are developed by Chef Andrea. Deliverables: A final evaluation plan and associated evaluation tools for the cooking workshop curriculum and the instructor program. The plan and tools should be ready to implement when courses are delivered to child care centers in Colorado.	06/30/13	Julie Graves
EP2	Evaluate CACFP online and in-person trainings regarding the CACFP Healthier Meals Initiative. EPE role: Develop an evaluation plan, develop related tools, collect data, analyze data, and complete an evaluation report.	06/30/13	Julie Graves
EP3	CACFP Healthier Meals Initiative external evaluator guidance for food access and buying power scan for child care related to food access buying power. EPE role: Provide guidance in developing the SOW, selecting the research contractor, and reviewing draft final deliverable. Deliverables: Approximately 3-4 meetings to provide feedback to documents to the Grant Project Manager and select the contractor.	06/30/13	Julie Graves
EP4	Equipment Scan: Purpose: to survey CACFP child care centers regarding their availability of food service equipment in their facilities and complete a gap analysis compared to a set of standards. EPE Role: Develop and administer the survey in collaboration with the Grant Project Manager. Conduct analysis of data and the gaps analysis. Project deliverable: Report of survey findings and gap analysis.	06/30/13	Julie Graves
EP5			
EP6			

**Evaluation Implementation** *(Initially, this section may be blank. It is intended to capture evaluation or data analysis activities that will be the responsibility of program staff to implement. For example, if a comparison group is being used in the evaluation design, the program may be responsible for discussing the project and securing commitment from the director of the comparison agency.)*

<b>Key Activities</b>		<b>Target End Date</b>	<b>Responsible Persons/Group</b>
E11	CACFP staff will include a monitoring component related to compliance with the HMI policies in the review tools.	9/30/2013	CACFP Staff
E12	CACFP staff will begin compliance monitoring of the HMI policies during FY14 review year.	9/30/2016	CACFP Staff

EI3	ECOP staff will determine baseline compliance with HMI policies by reviewing CACFP menus served prior to policy implementation	12/31/2013	ECOP Coordinator
EI4	In collaboration with EPE establish targets for mid and long term performance objectives, based upon baseline compliance data.	6/15/2013	ECOP Manager
EI5	Begin collection and ongoing analysis of CACFP HMI compliance data from CACFP review tools.	9/30/2016	ECOP Coordinator

### Budget Information

Program Budget	Data and Evaluation Budget
<p>(Describe the total dollars and FTE available, after subtracting indirect costs, to implement the programmatic activities in this action plan. Include the funding source(s) and amounts for the work.)</p> <p>1) Amount of Grant Awarded: \$786,329 over a 12 month period from The Colorado Health Foundation            Personnel-\$152,801            CACFP:- \$83,390            Program Director: .25 FTE: \$31,950            Nutrition Consultant (HP III): .30 FTE: \$17,000            Nutrition Consultant ( HP IV): .20 FTE \$20,600            Fiscal Administrator: .15 FTE \$13,840            EPE:\$35,000            Project Manager: .50 FTE: \$34,411            Contractors- \$577,727            Tri-County Health Department- \$74,727            Food Systems Solutions LLC (Chef Andrea Martin, LLC, Cook for America)- \$443,000            Consultant (Food Access Scan) Vendor Unknown: \$60,000            Materials- Menus and Recipe Toolkits-\$40,000            Indirect Costs: \$15,801</p> <p>2) CDC funding (basic and enhanced award)</p>	<p>(Describe the total dollars available for data and evaluation activities, either through EPE or external contracts. Include the funding source(s). Programs are required to consult with EPE prior to entering into a contract for data or evaluation services.)</p> <p>Epidemiology, Planning and Evaluation Unit- In-House Contractor (EPE)- \$35,000            Evaluation of the Culinary Training components, CACFP monthly training for child care center staff, and online training pertinent to the CACFP Healthier Meals Initiative.</p>

## General Information

**Primary Contacts and phone numbers:** Jodi Birkofer (303) 692-2608), Lynne Torpy (303) 692-2345, or Tracy Miller (303) 692-2347

**Integration Points:** (Briefly describe how this work is integrated with work occurring elsewhere in PSD or CDPHE.)

This work is also a strategy of the Maternal and Child Health Early Childhood Obesity Prevention priority. A strong connection exists between this work and the work of six local public health agency, Maternal and Child Health programs. Local public health agency staff who are coaching area child care providers will be using the Healthier Meals Initiative consistent messaging to promote healthy menus in child care.

**Link with Health Equity:** A large percentage of child care facilities participating in the CACFP serve low income families representing diverse backgrounds. All participating CACFP centers will receive exposure to the Healthier Meals Initiative policies, web or in-person trainings, and menu and recipe tool kit. Others may receive more intense intervention with the culinary curriculum if a local organization in their area offers the curriculum.

**Strategic Partner(s):** Tri-County Health Department's Dietetic Interns, Cook for America LLC, CACFP staff

**Key Stakeholders:** ECOP advisory council, participating CACFP child care centers, local public health agency MCH staff

## Additional Information

**Outcomes to be addressed in years 2 and 3 (and beyond)** (For short term outcomes in your logic model that will not be accomplished in year 1, create SMART objectives for them here. If needed, write any objectives that build on year 1 accomplishments.)

### Years 2 & 3 “Parking lot” objectives:

- By September 30, 2016, child care centers practice full compliance of the CACFP Healthier Meals Initiative policies and serve healthier child care meals for approximately 27,260 children throughout Colorado.
- By September 30, 2015, By September 30, 2015, at least 30 CACFP child care centers have completed a culinary training and have an increased level of comfort, culinary skills, and improved attitudes related to preparing healthier meals.
- By September 30, 2015, parents and child care teachers of at least 30 CACFP child care centers have improved nutrition knowledge and acceptance of healthier menus served in child care centers after participating in food literacy activities that supplement the culinary training for child care staff.
- By September 30, 2015 at least 50 percent of local health inspection agencies consistently interpret & enforce regulations in a way that ensures healthier meals and safe food handling in child care.
- By September 30, 2015, child care providers in at least five communities will have opportunities to benefit from local food systems improvement efforts.

### Future years “Parking lot” objectives:

- By September 30, 2015, By September 30, 2015, at least an additional 100 CACFP child care centers have completed a culinary training and have an increased level of comfort, culinary skills, and improved attitudes related to preparing healthier meals.
- By September 30, 2015, parents and child care teachers of at least an additional 100 CACFP child care centers have improved nutrition knowledge and acceptance of healthier menus served in child care centers after participating in food literacy activities that supplement the culinary training for child care staff.
- By September 30, 2017 child care providers have opportunities from funders to purchase essential food service equipment for the preparation of healthy meals at low or no cost, and child care licensing regulations include provisions regarding minimum required food service equipment.
- By September 30, 2017 child care providers experience fewer healthy meal preparation barriers related to health inspections.
- By September 30, 2017 child care providers are connected to, and are engaged in local food systems that improve buying power and food access.